

ROASTED CHERRY TOMATO, CHORIZO & GREEN PEA RED WINE RISOTTO

A recipe by **FoodNouveau**

INGREDIENTS

Serves 2

For the roasted tomatoes

10 cherry tomatoes
2 tbsp extra-virgin olive oil
1 tbsp balsamic vinegar
1 sprig of thyme
Flaky sea salt and freshly ground black pepper

For the risotto

1 tbsp olive oil
½ cup [100 g] dry chorizo, diced
4 oz [115 g] frozen green peas
1 small red onion, diced (about ½ cup [125 ml])
¼ tsp [1.25 ml] dried thyme
5 oz [140 g] risotto rice
2 cups [500 ml] chicken broth
½ cup [125 ml] red wine
½ cup [125 ml] freshly grated parmesan cheese

To serve

Baby rocket (arugula) leaves
Extra-virgin olive oil
Flaky sea salt and freshly ground black pepper

METHOD

Preheat the oven to 375°F [190°C]. Wash the baby tomatoes and put them on a baking sheet lined with parchment paper. Drizzle with the olive oil and balsamic vinegar and toss to coat the tomatoes all over. Sprinkle with a generous pinch of flaky sea salt and freshly ground black pepper. Tuck the thyme sprig in between the tomatoes and bake for 20 minutes. After 20 minutes, turn off the oven and leave the tomatoes in to keep them warm.

While the tomatoes are roasting, make the risotto. Warm the chicken broth in a small pot until just boiling, and then keep warm.

Warm 1 tbsp [15 ml] olive oil a large pan over medium heat. Add the diced chorizo and sauté until golden and crisp. Lower the heat; remove the chorizo from the pan using a slotted spoon and reserve in a small bowl. Keep the fat in the pan and add the red onion and dried thyme. Sauté over low heat until the onion is translucent, about 5 minutes. Add the risotto rice and stir 2 minutes. Add the red wine and simmer until the wine is absorbed. Add 1 ladleful broth; stir until the broth is almost completely absorbed. Continue adding broth, one ladleful at a time, allowing each ladle to be absorbed before adding more. Add the frozen peas and sautéed chorizo to the pan halfway through the broth and keep on stirring and adding broth until you've used it all up, rice is tender with a little bite, and mixture is creamy but not stiff.



Recipe Credit: Marie Asselin

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Remove the pan from the heat and add $\frac{3}{4}$ of the grated parmesan cheese. Stir until cheese is melted. If the rice seems too stiff, add a little more warm broth to loosen it up just before serving.

Divide between warm shallow bowls. Sprinkle with some of the remaining parmesan cheese. Top with a small handful of baby rocket leaves and half the roasted tomatoes. Drizzle with extra-virgin olive oil and sprinkle with a little flaky sea salt and some freshly ground black pepper. Serve immediately.